



San Francisco District  
1431 Harbor Bay Parkway  
Alameda, California 94502  
Telephone (510) 337-6700

**VIA FEDERAL EXPRESS**

March 15, 1999

Our Reference Number: 2954401

Ms. Dana R. Caterine, President  
Christopher's Catering Art Corp. dba Catering Art  
22 Myrtle Beach Drive  
Henderson, Nevada 89014  
(702) 263-6799

**WARNING LETTER**

Dear Ms. Caterine:

On February 23, 1999, FDA Investigator Janice Lathan conducted an inspection of your catering facility located at 3947 South Las Vegas Blvd, Las Vegas, Nevada 89193, which provides food and beverage services for private and charter aircraft at Las Vegas Executive Air Terminal. Your operations at this site are in serious violation of the federal regulations for good manufacturing practices (GMP's) which are established in Title 21, Code of Federal Regulations, Part 110 (21 CFR 110), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act. FDA Investigator Lathan's observations were listed on Form FDA 483, Inspectional Observations, and discussed with Mr. Anthony Caterine, General Manager/Director, at the conclusion of the inspection.

The lack of adequate food protection was demonstrated by the following deficiencies: A refrigerator used to store potentially hazardous goods lacked a thermometer and no temperature measuring device was available for employees to check internal temperatures of potentially hazardous foods. There were uncovered food items in the food preparation and hot food preparation areas. Employees touched cooked foods after touching soiled unsanitized equipment surfaces. An employee was observed consuming a can of soda while engaged in salad preparation. There was no sanitization of food contact equipment and utensils after washing and prior to reuse.

The handwash sink was blocked by a food rack which made it inaccessible for employees to wash their soiled hands. No hand cleaner and paper towels were available for employees to wash and dry their hands.

These insanitary conditions and practices are likely to result in adulteration of foods within the meaning of Sections 402(a)(3) and 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. The delivery or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301(a).

The findings were discussed with Mr. Anthony Caterine, General Manager/Director, at the conclusion of the inspection and copies of the FDA 438, Inspectional Observations, and FDA 2420, Food Service Establishment Inspection Report, were issued to Mr. Caterine. Copies of the FDA 483 and FDA 2420 on are being provided to you for your information.

Based on these findings, your operation has been assessed a rating score of 70%, as indicated on the Form FDA 2420, and given a "Provisional" classification. A classification of "Provisional" means that if the deficiencies are not corrected within thirty (30) working days from the receipt of this notification, your facility will be placed on "Not Approved" status. A "Not approved" status means that food and beverages will be prohibited from use by interstate conveyances until the violations have been corrected and the facility has been reinspected by FDA. A rating score of at least 85% must be maintained at the time of reinspection or your facility will be placed on "Not Approved" status.

You should take prompt action to correct these deficiencies. Failure to do so may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office within fifteen (15) working days of receipt of this letter of the specific steps you have taken to correct the violations, including an explanation of preventive measures taken to preclude recurrence of similar violations. If corrective action cannot be completed within fifteen (15) working days, cite the reason for the delay and the time by which the corrections will be completed. Your response should be sent to:

Randall P. Zielinski, CSO/ITS  
U.S. Food and Drug Administration  
1431 Harbor Bay Parkway  
Alameda, CA 94502

You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,

*Patricia C. Ziobro*

Patricia C. Ziobro  
District Director  
San Francisco District

Enclosures:

FDA 2420, Food Service Establishment Inspection Report, dated 2/23/99  
FDA 483, Inspectional Observations, dated 2/26/99

cc:

[REDACTED]

[REDACTED]

Anthony Caterine, General Manager & Director  
3947 South Las Vegas Blvd.  
Las Vegas, NV 89193